

CLUB WILSON



BARREL CLUB

May 2021



Spring Allocation



2017 COYOTE BURNING MAN RED | Retail: \$38

Artist Collection, Dry Creek Valley



A mix of Cabernet Sauvignon, Syrah, and Zinfandel this wine offers aromas of mulberry, eucalyptus, tomato leaf, and white pepper well-constructed with notes of tobacco and blackberry. Lush flavors of sweet Bing cherry, raspberry, and herbs paired with a touch of mint make for a complex yet elegant blend. A full-bodied blend that is structured with integrated tannins, balanced acidity and incredible length on the finish.

Composition	40% Cabernet Sauvignon, 40% Zinfandel, & 20% Syrah
Oak Aging	30 months on 25% New French Oak
Cellaring	0 to 8 years
Production	10 barrels



2018 TREBORCE ZINFANDEL | Retail: \$42

Grower Series, Dry Creek Valley



Garnet red in color and playing in the light, our Treborce Zin initially offers a floral nose of violets, with a hint of green tea. Opening quickly to fruit notes, one is able to enjoy the strong ripe raspberry component, with hints of toasty oak. Easy on the palate, this wine offers a lighter version of Zin, showcasing a bright acidity. Displaying cranberry and tart raspberry on the palate, this wine has a very gentle mouth feel that comes as a bit of a surprise! The simple tannin structure paired with the juicy acidity creates a lovely sipping wine.

Composition	92% Zinfandel & 7% Petite Sirah
Oak Aging	18 months on 20% New French Oak
Cellaring	0 to 7 years
Production	17 barrels



2018 CARL'S RESERVE ZINFANDEL | Retail: \$60

Estate Collection, Dry Creek Valley



A deep garnet hue, greeted with a balanced nose of spice and jam. Expressive of its terroir, this high-elevation reserve has aromas of black cherry, umami, fresh eucalyptus, violets, and umami. Flavors of mulberry, cola, and baking spices explode across the palate. This wine exhibits refreshing acidity paired with excellent structure.

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	22 months on 33% New French Oak
Cellaring	0 to 8 years
Production	6 barrels



Diane's Update



Since I last filled you in on what's been going on here at Wilson, I feel like not that much has changed! In the cellar we've just finished all the rack and returns, along with the analysis on the 2020 wines. As we get the analyses finished, happily, we have not detected any trace of smoke. The 2020 Zins are all the big, jammy, California-style Zins Wilson is known for, and since that style is what is least susceptible to smoke taint, we are certainly maximizing that profile this year!

I'm also in the process of signing off on all the labels, which is a big job. There are lots of wines, thus many, many labels, both fronts and backs, and they all must have the proofs from the printer looked over. Even so, we miss things sometimes!

I have started ordering bottling supplies to get that rolling. We will start bottling in end of February for Matrix, and then move over here in March to do the Wilson wines. This year I'll be doing small, successive bottlings, instead of massive ones! That should make it much easier for me. In preparation for bottling, I have been working on the blends, with Victoria helping me. We hope to get those solidified soon. As usual, the Rockpile wines are again a standout.

This past year was kind of crazy, and I want to plug our cellar guy, Juan, whom many of you know. He has been truly amazing. He has stepped up to the plate all through this last harvest and is the only cellar help that I have for Wilson, so has his work cut out for him. He has been with me for something like fifteen years now!

The vineyards are doing fine, we just keep hoping for rain. We are pruning now and assessing how severe the fire damage was in the vineyards that were the edge of the burn zone, like up at Warm Springs. At Chemise, a percentage of the vines were actually killed, maybe up to 25%. Vines are generally resilient, and vineyards commonly act more like firebreaks. Usually, a fire will just singe the outside edges of a vineyard, and not go through. We prune by vineyard, not by varietal, so the crew is making their way through. The last vineyards pruned are those up by Cloverdale, just to give them some extra frost protection. If we prune them the beginning of March, we can push bud break back about two weeks, giving them some protection from a late cold snap. This area generally has the coldest temperatures.

We bought an 80-acre property in Alexander Valley, with about 15 acres of Cabernet, so we will be adding that fruit to the portfolio. The property had some wildfire damage from the 2017 fires, so we are doing some timber clean-up on the property now.

As for the Wilson's, we had a very mellow holiday just with the family. Getting together with our granddaughter is always a little ray of sunshine. We did go to our house in Mexico for a week for a change of scenery in January. We kept to ourselves, I ran a bit, and we both greatly enjoyed the change of scenery. We are going to redo the kitchen down there, so it was good to look over the situation and make some decisions for the renovation.

Although 2020 was a tough year, we are hopeful for a better 2021, and look forward to seeing some of you here at Wilson this year as things slowly open back up!



— *Diane Wilson*
Propieter & Winemaker



Wine Club Update

A NOTE FROM DEE

Hello and Happy Springtime! We hope you all had a wonderful Easter accompanied by your favorite bottle(s) of Wilson wine. With restrictions starting to lift, we look forward to seeing you in the near future as you start to plan your vacation to Wine Country!

Spring has sprung in wine country and this is by far my favorite time of the year! For the past month here in Dry Creek Valley the weather has been mostly beautiful with 60/70 degree temperatures! Spring-time in wine country is picturesque and absolutely breathtakingly beautiful. The vines are coming out of hibernation and the mustard between the vines are in full bloom. Did you know, the mustard planted in between the vines is not only eye-catching, but once it starts to die off, it is tilled into the soils and works a natural pesticide to help protect the vines from harming insects. We anticipate bud break any-day now! If you've not had the chance to experience wine country in the Spring, I highly suggest doing so at least once!

We are thrilled to announce we are currently in the orange tier here in Sonoma County. This means we can start planning events once again. Hoorah! Our first priority in planning future events is to continue practicing social distancing alongside the health/safety of our team and guests. We are confident we will be able to create some fun and exciting events in the future even with the obstacles we continue to face. For information on future events and happenings you can visit our website at www.wilsonwinery.com, or by following our social media sites. We will also send out emails with details.

If there is anything you'd like to see included in the next newsletter, I'd love to hear about it! You can reach me at dorothy@wilsonwinery.com or by phone at (707) 433-4355.

– Dorothy "Dee" Albritton
Wine Club Manager

COVID-19 & WINE CLUB SHIPMENTS

SHIPPING MEMBERS: Your club is due to ship out the week of May 3rd. If you have any changes to your shipping address, be sure to update no later than Friday, April 30th

PICK-UP MEMBERS: Your club will be ready to pick-up starting May 1st at 11AM. For pick-up members, your wines will be available for pick-up in the tasting room beginning at 11:00 am on May 1st. We will hold onto your wine club selection for 60 days, at which point we will ship your wines to the address on file at your cost.

The tasting room is open by appointment only daily. Advanced reservations are not required for pick-ups, but we recommend calling ahead so we can have your wine ready upon arrival. To make a reservation for wine tasting, visit our website at www.wilsonwinery.com and select your preferred date and time for visiting. The discount code for Club Wilson members to receive four complimentary tastings is "COYOTE"



Bon Appetit

BAKED RIGATONI WITH FENNEL, SAUSAGE & PEPPERONATA



INGREDIENTS:

Salt, to taste
1 lb. rigatoni
1 fennel bulb
2 Tbs. extra-virgin olive oil
3/4 lb. sweet Italian sausage, casings removed and meat crumbled
1 red bell pepper, seeded and cut into matchsticks
1 yellow bell pepper, seeded and cut into matchsticks
1 orange bell pepper, seeded and cut into matchsticks
Freshly ground pepper, to taste
1 tsp. sugar
1 Tbs. red wine vinegar
1 cup prepared tomato sauce
1 1/2 cups heavy cream
2 cups shredded fontina cheese
1/4 cup grated Parmigiano-Reggiano cheese

- Step 1** Preheat an oven to 425°F. Lightly oil a 9-by-13-inch (24-by-33-cm) baking dish. Bring a pot of salted water to a boil over high heat. Add the pasta and cook until al dente, 7 to 8 minutes, or according to the package instructions. Drain and place in a large bowl.
- Step 2** Remove and discard the stalks and core from the fennel bulb and dice the bulb. In a fry pan over medium heat, warm 1 Tbs. of the olive oil. Add the sausage and cook, stirring occasionally, until lightly browned, 3 to 4 minutes. Add the fennel and cook, stirring, until tender, 4 to 5 minutes. Add to the bowl with the pasta.
- Step 3** Add the remaining 1 Tbs. olive oil to the pan along with the bell peppers and a pinch each of salt and pepper. Cook, stirring occasionally, until the bell peppers are tender with a bit of a bite, 3 to 4 minutes. Add the sugar and vinegar and cook until the vinegar has reduced to a syrup, 1 to 2 minutes. Add the tomato sauce and cream and cook, stirring, until lightly thickened, 4 to 5 minutes. Transfer to the bowl with the pasta, add the fontina and stir well.
- Step 4** Transfer the pasta mixture to the prepared dish and top with the Parmigiano-Reggiano. Bake until the top is golden brown and the sauce is bubbling around the sides, 10 to 15 minutes. Serve directly from the dish. Serves 6.

RECOMMENDED PAIRING: 2018 Treborce Zinfandel





BARREL CLUB RE-ORDER FORM



May 2021



Re-order any of your club shipment wines and receive an additional 10% off.
Total savings is 25% and complimentary shipping on case re-orders. Mix & match!

RE-ORDER DEADLINE: June 30

Varietal	Retail Bottle Case	Re-order Bottle Case	Qty
2017 Coyote Burning Man Red 	\$38 \$456	\$28.5 \$342	
2018 Treborce Zinfandel 	\$42 \$504	\$31.5 \$378	
2018 Carl's Reserve Zinfandel 	\$60 \$720	\$45 \$540	

 = Award-Winning

Total Bottles _____

BILLING INFORMATION

NAME: _____

EMAIL: _____

PHONE: _____

PLEASE SHIP TO ADDRESS ON FILE: YES NO

PLEASE USE CREDIT CARD ON FILE: YES NO

